



JACKSONVILLE COUNTRY CLUB

SOUPS

Soup du Jour Cup \$5 Bowl \$6

Our featured soups change regularly.

French Onion

Soup Gratine Cup \$5 Bowl \$6

Caramelized onions, beef stock, rye croutons, and Swiss cheese.

STARTERS

Mozzarella Sticks \$9

Ten pieces lightly breaded in Italian bread crumbs, fried and presented with marinara.

Onion Rings \$7 / \$10

A club favorite. Jumbo onions, specially breaded and fried crisp.

Italian Party Shrimp \$9

A trio of brown sugar and Italian spiced marinated shrimp are grilled and presented with risotto.

Bacon Ranch Mushrooms \$10

Six bacon, cream cheese, and ranch stuffed mushrooms baked to perfection.

BBQ Chicken Flatbread \$12

Grilled flatbread, chilli spiced grilled chicken, BBQ sauce, red onion, and mozzarella cheese.

Szechuan (Bang Bang) Shrimp \$13

A generous portion of crispy fried shrimp tossed in the popular sweet and spicy sauce.

SALADS

Sm/Lg

Brittany Salad  \$8 / \$11

Mixed greens, cauliflower, bacon, peas, sweet bacon dressing, and Parmesan cheese.

Caesar Salad \$8 / \$11

Romaine, homemade croutons, and our signature dressing are garnished with shredded Parmesan cheese.

California Chicken Salad \$10 / \$13

Our house chicken salad teams up with mayonnaise, seedless red grapes, and toasted almonds. Presented with fresh fruit and a danish.

Autumn Cobb Salad  \$10 / \$13

Mixed greens, turkey, bacon, egg, dried cranberries, candied pecans, chopped eggs, feta cheese, and honey mustard dressing.

Chef Salad  \$10 / \$13

Mixed greens with ham, turkey, bacon, cheddar, mozzarella, Parmesan, eggs, and tomato.

Southern Fried Chicken Salad \$11 / \$14

Mixed greens teams up with cheddar, mozzarella, bacon bits, Parmesan peppercorn dressing, and a fried chicken breast.

SANDWICHES

Autumn Wrapsody	\$12
Grilled wheat wrap, bleu cheese, grilled turkey, lettuce, pecans, and honey mustard.	
Chicken Bacon Ranch Wrap	\$12
Grilled wheat tortilla, mozzarella cheese, chicken, bacon, and ranch dressing.	
Pork Tenderloin	\$12
Our over-sized pork tenderloin is breaded, deep fried, and served on a bun.	
Chipshot	\$11
Shaved ham piled high with Swiss cheese on grilled white bread.	
Catfish Sandwich	\$14
Fried crisp and presented on a bun with tartar sauce, bacon, and tomato.	
Mushroom Melt	\$11
Loads of sautéed mushrooms and Swiss cheese on grilled white bread.	
Jr's Egg Sandwich	\$11
Grilled ham, American cheese, two fried eggs, and mustard on wheat bread.	
Danish Open Sandwich	\$15
Prime rib, grilled onion, bacon, and Swiss on grilled rye presented with fries and au jus.	
Fontina Chicken Sandwich	\$12
Grilled chicken, tomatoes, pesto, and mozzarella on a bun.	

BUILD - A - SANDWICH

1. Choose your Protein:

1/2 lb. Angus Burger, Grilled or Breaded Chicken breast fillet, Boca Burger

2. Choose your Bread:

Bun, Grilled White Bread, Grilled Wheat Bread

3. Choose your Cheese:

American, Swiss, Shredded Cheddar, Shredded Mozzarella, Bleu Cheese

4. Choose your Vegetable:

Sautéed Mushrooms, Sautéed Onions, Jalapeños

Additional Toppings: Bacon Strips, Fried Egg, BBQ Sauce

Presented with fries, lettuce, tomato, pickle, and onion.

\$12

PETITE PLATES

Cherry Steak \$20

A four ounce medallion of beef tenderloin, pan seared, and finished with dark sweet cherries, cognac, demi-glace, and cream. Presented over whipped potatoes.

Cinnamon Apple Pork Chop \$13

Center cut chop sautéed with apples, cinnamon, brown sugar, cider, and nutmeg. Presented on sweet potato hash.

Creamy Chicken Marsala \$13

A dusted and sautéed breast presented on whipped potatoes with mushroom marsala sauce and a vegetable.

Bacon Cheeseburger Pizza \$12

Grilled Naan bread, sauce, ground beef, bacon, and mozzarella.

CHEF'S SELECTIONS

A Tour of Mexico \$16

Twin chicken enchilada Verde team up with twin beef carnitas tacos and Spanish rice.

Pesto Pasta Alfredo \$16

Penne pasta, chicken, spinach, pesto, cream, and parmesan.

Chicken Tenders \$16

Six ounces of boneless breast meat is breaded and deep fried.

Chicken Fried Chicken \$16

Deep fried chicken cutlet, mashed potatoes, pan gravy, and a vegetable.

Catfish Fillets \$15/\$18

Fresh half pound fillets broiled, blackened, fried, or fried as fritters.

Jack Daniel's Salmon  \$21

Grilled to perfection and presented with our tangy Jack Daniel's glaze.

Orange Roughy A'la Greque  \$22

A half pound fillet is baked with yogurt, feta cheese, lemon, capers, tomatoes, and onions.

STEAKS

Hanger Steak Medallions ^{GF}

Presented with demi-glace and red onion confit.

\$32

Filet Mignon ^{GF}

In house cut and trimmed. Bacon wrapped and broiled to your choice of doneness. Also available peppered and presented with garlic butter.

6 oz \$30

8 oz \$35

Ribeye ^{GF}

Twelve ounces of in-house cut and trimmed beef cooked to your choice of doneness.

\$32

Steak Sandwich

Four ounces of beef tenderloin is cooked to your choice of doneness. Served open-faced on white toast.

\$24



DESSERTS

Italian Lemon Cream Cake \$6

Cream cake filled with refreshing lemon cream and topped with vanilla cake crumbs.

Big Brulée Cheesecake \$6

The marriage of two great classics—crème brulée layered and a-mingle with the lightest of cheesecakes. Hand-fired sugar top.

Molten Chocolate Cake \$8

Deeply chocolate, en-robbed in chocolate and filled with a dark chocolate truffle. Served warm, unleashing a rush of molten chocolate. Served with a scoop of vanilla ice cream.

Caramel Apple Granny Pie \$6

Buttery caramel and toffee-stuffed custard blended with fresh Granny Smith apples piled high in a shortbread crust.

Carrot Cake \$6

An old traditional recipe—cream cheese frosting flecked with bright orange carrots and finished with a contrasting white chocolate drizzle.

Ice Cream \$4/6

One or two scoops with chocolate sauce, caramel sauce, whipped cream, and chopped nuts. Choice of vanilla, chocolate, peppermint, strawberry, and spumoni.

